

Antipasta

(Starters)

- Grilled Bread & Olives** £4
Homemade bread/ olive oil/ balsamic/ butter
- Arancini** £5
Rice balls/ mozzarella/ peas
- Bruschetta Aglio e Olio** £3
Grilled bread / olive oil / garlic
- Bruschetta Napoletano** £4
Grilled bread /tomatoes/ basil/ olive oil/ balsamic
- Bruschetta con Funghi e Rucola** £5
Grilled bread/ mushrooms/ rocket/ olive oil/ truffle oil
- Bruschetta con Carpaccio e Rucola** £6
Grilled bread/ water thin beef fillet/ rocket/ olive oil/ balsamic/ parmesan
- Ali di Fuco** £6
Chilli chicken wings/ blue cheese dip/ celery
- Crispy Spiced Pork Belly** £5
Citrus salad/ red onion/ chilli
- Gamberone Pil Pil** £8
Prawn/ chorizo/ garlic/ chilli/ hot oil/ homemade bread
- Salt & Chilli Squid** £7
Lettuce/ chilli dip/ garlic mayo dip
- Sorrento Style Salad** £5
Baby gem/ cherry tomato/ parmesan/ black olive dressing

Pizze

(Extra toppings £1 or £1.50 for Meat/Cheese)
All our pizzas are dressed with Fresh Basil & Parmesan

- Margherita** £7
Tomato/ mozzarella
- Bufala** £10
Tomato/ mozzarella di bufala/ cherry tomatoes
- Funghi** £9
Tomato/ mozzarella/ Portobello mushroom/ truffle oil
- Diavola** £10
Tomato/ mozzarella/ Napoli salami/ chilli
- Panna** £11
Cream base/ mozzarella/ ham/ mushrooms/ pancetta/ chilli
- Hawaiiano** £10
Tomato/ mozzarella/ ham/ pineapple

Planks To Share

Our Meat, Poultry + Fish Are Cooked In A Charcoal Inka Oven For an Amazing Smokey Flavour!

- Marinara** £13
Chargrilled bread/ prawns/ calamari/ anchovies/ smoked salmon/ vegetable antipasti
- Carnivore** £13
Chargrilled bread/ parma ham/ salami/ coppa/ bresaola/ vegetable antipasti
- Verdure** £11
Chargrilled bread/ assorted Italian cheeses/ arancini rice balls/ vegetable antipasti

To Share

Carbone Trio 3 delicious cuts from our charcoal oven £45
(2/3 persons)

- Rump Fried onions/ pepper sauce + Big chips
- Sirloin tiger prawns/ garlic butter + Baked Potatoes
- Ribe-Eye chilli sauce/ rocket/ red onion/ truff e mayo

Pollo Interno (2 persons) (gluten free) £24
Spatchcock chicken/ crispy pancetta/ fresh herbs/ olive oil/ baked potatoes/ roasted red onions/ peppers



- Carne** £12
Tomato/ mozzarella/ salami/ pepperoni/ ham/ chicken/ chilli beef
- Pepperoni** £9
Tomato/ mozzarella/ pepperoni
- Pane Aglio** £5
Garlic pizza bread with mozzarella
- Porchetta** £10
Slow cooked pulled pork/ pineapple/ chilli
- Pollo Picante** £11
Mozzarella/ chilli chicken/ red & yellow peppers
- Cipolla** £11
Cream base/ mozzarella/ chicken/ sweetcorn/ red onion

Carbone

(Charcoal Oven)



- Amici Burger** £7
Ciabatta bap/ rocket/ red onion/ 6oz steak burger
- Bufala Burger** £9
6oz steak burger/ bufala mozzarella/ beef tomato/ basil
- Fillete** £19
10oz Fillet steak wrapped in bacon/ roasted beef tomato/ garlic butter/ served on a tomato based sauce.
- Contro Ietto Maremonte** £17
Sirloin on the bone/ tiger prawns/ garlic & parsley butter
- Rib-Eye** £15
Rib-Eye steak/ house chilli sauce/ truffle mayo/ rocket salad
- Grilled Rump** £14
Chargrilled rump steak/ fried onions/ mushroom pepper cream sauce
- Slow Cooked Pork Belly** £14
Pork belly/ hot smokey fresh clams/ chorizo/ sugo di casa



- Pollo Marsala e Funghi** (gluten free) £11
Escalope of chicken/ Marsala wine sauce/ mushrooms
- Pollo e Zucchini** £11
Escalope of Chicken/ grilled courgettes/ lemon/ thyme/ toasted pine nuts
- Spiedini di Pollo** £12
Chicken kebab/ red onion/ bacon/ chargrilled bread/ house Caesar salad
- Scallopine Milanese** £11
Breaded chicken/ grilled asparagus/ parmesan/ lemon oil



- Salmone** £14
Roast salmon fillet/ grilled artichoke/ chilli oil/ lemon wedge
- Cozze** £13
Mussels/ white wine/ chilli/ garlic/ butter/ parsley/ chargrilled bread
- Roasted Fillet of Cod** £14
Roast cod fillet/ pancetta/ chick peas/ mixed peppers/ chilli/ sugo di casa/ garlic mayo
- Branzino** £15
Whole seabass/ pepper/ red onion/ asparagus/ lemon oil
- Spiedini Gamberone** £13
Tiger prawn kebab/ baby gem/ tomato/ bufala mozzarella/ croutons/ marie rose dressing

Pasta



- Pollo e Chorizo** £12
Penne/ chicken/ chorizo/ tomato sauce/ basil oil
- Pomodoro (V)** £8
Penne/ tomato sauce/ basil/ ***spice it up with chilli**
- Lasagne** £9
Homemade lasagne/ chargrilled bread
- Bolognese** £9
Spaghetti/ Bolognese
- Penne alla Vodka** £10
Penne/ tomato/ onion/ cream/ chilli/ pancetta/ vodka
- Carbonara** £9
Spaghetti/ cream/ egg/ garlic/ pancetta/ parmesan
- Spaghetti con Polpette** £10
Spaghetti/ meatballs/ spicy tomato sauce

Add Chicken To Any Pasta Dish £1.50

- Funghi** £10
Penne/ garlic/ chilli/ parsley/ mushrooms/ cream
- Spaghetti Alfredo** £10
Spaghetti/ cream/ parmesan/ truffle oil
- Spaghetti Puttanesca** £11
Spaghetti/ anchovies/ black olives/ capers/ cherry tomatoes/ olive oil/ garlic/ chilli
- Linguini Amici** £14
Linguini/ monkfish/ prawns/ pancetta/ peas/ chilli/ sambuca/ white wine/ tomato
- Linguni Casalattico** £14
Linguini/ Prawns/ Pancetta/ Fresh clams/ Peas/ Garlic/ Chilli/ Fresh mint/ white wine, butter & olive oil sauce
- Spaghetti Marinara** £15
Spaghetti/ mussels/ monkfish/ prawns/ salmon/ squid/ cherry tomatoes/ garlic/ chilli/ white wine sauce (or our sugo di casa)

Contorno & Insalata

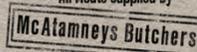


(Sides & Salads)

- Insalata Caesar** £4
House Caesar salad
- Insalata Rucola** £4
Rocket & Parmesan Salad/ Balsamic Dressing
- Insalata Mista** £4
Mixed Italian leaf salad/ vinegarette dressing
- Caprese** £4
Bufala mozzarella/ beef tomato/ basil/ olive oil
- Asparagi** £4
BBQ fresh asparagus
- Patate Lesse** £4
Baby boiled potatoes/ butter
- Patatine Peperoncino** £4
Salt & chilli chips/ onion
- Peperoni** £4
Fried peppers/ garlic/ crispy bacon/ olive oil

- Pattatine** £3
Fresh big chips
- Patate al Aglio** £3
Garlic fries
- French Fries** £3
- Patate al pepe e rosmario** £3
Pepper & rosemary fries
- Cipolle Fritte** £3
Fried onions
- Cipolle Rossa** £3
BBQ whole red onions

Supporting Our Local Farmers
All Meats Supplied By



AMICI RISTORANTE
www.amiciportstewart.com

Vino Blanco

- 1. Parlare Italiano Pinot Grigio (Italy)**
Light and Crisp with Granny Smith apple flavours.
- 2. Coldridge Estate Chardonnay (Aus)**
Clean fresh style of Chardonnay with no oak. Montains of tropical fruits.
- 3. Art Indomita Sauvignon Blanc (Chille)**
Zingy, zesty mouth watering fruit makes this wine a real joy to drink. What more do you want?
- 4. Villa Mura Pinot Grigio (Italy)**
This classic Italian white wine has delicate aromas of apple and pear and is light and refreshing on the palate.
- 5. Soave DOC Classico (Italy)**
An easy drinking style, well balanced with full fruit flavours and refreshing acidity.
- 6. Ropiteau Les Plants Chardonnay (France)**
A full bodied wine, fresh with long lasting fruity, sugary taste.
- 7. Cotes du Rhone Blanc, E.guigal**
This unique blend is intensely flowery with violets, apricot, peaches and citrus. The palate is fresh and round, rich and full bodied. Delicate and elegant.
- 8. Tempus Two Semillon Sauvignon Blanc**
This Semillon gives full flavoured fresh lemon whilst the Sauvignon gives gooseberries and capsicum. An aromatic experience this wine finished with tantalising zest and persistence.
- 9. Albarino Rias Baixas, Marques de Caceres (Spain)**
A delightfully aromatic nose with zesty citrus fruit flavours. A crisp, fresh wine with tremendous elegance. If Dolly Parton is Chardonnay, Grace Kelly is Albarino!
- 10. Sancerre, Langlois Chareau**
Probably the best example of Sauvignon Blanc in the world. Treat yourself!
- 11. The Crossings Marlborough, Sauv Blanc**
Herbaceous aromas with tropical fruit. Gooseberry, passionfruit, peach and green pepper harmonise with good balance.



House Wines	Bottle	125ml	250ml	Carafe
1. Parlare Italiano Pinot Grigio (Italy)	£13	£2.50	£5	£10
2. Coldridge Estate Chardonnay (Aus)	£13	£2.50	£5	£10
3. Art Indomita Sauvignon Blanc (Chille)	£13	£2.50	£5	£10

£15.5

£15

£16.5

£24.5

£20

£27

£35

£25

Vino Rosé

- 12. Art indomita Rose (Chile)**
Raspberry & Strawberry flavours with just a hint of sweetness.

Vino Rosso

- 13. Parlare Italiano Montepulciano D'Abruzzo (Italy)**
Old Italian favourite now back in fashion. Beautiful soft cherry fruits.
- 14. Coldridge Estate Shiraz Cabernet (Aus)**
A classic, well structured and long lived wine with aroma of wild blackberry and spice.
- 15. Art Indomita Merlot (Chile)**
A well defined varietal aroma of red ripe fruit, with hints of plum and blackcurrant. Rich in tannins, it has a medium finish.
- 16. Ropiteau "Les Plants Noble" Pinot Noir (France)**
A small amount of pinot noir from Burgandy is used to give this wine a bit more power and concentrated fruits.
- 17. Cotes du Rhone AC E Guigal (France)**
Syrah, Grenache and Mourvedre blend. Rich and flavoursome, this is a seriously good wine for admirers of this great French classic.
- 18. Montegulefo Chianti (Italy)**
Intensely aromatic with notes of violet. On the palate it is harmonious, dry and slightly tannic.
- 19. Gran Vendema Rioja (Spain)**
Packed with warm red fruit and a beautiful blend of vanilla
- 20. Indomita Gran Reserva Cabernet Sauvignon**
Intensely aromatic it offers a perfect symphony of blackcurrant, butterscotch, coconut and red ripe berry aromas. It is very well balanced.
- 21. Amarone della Valpolicella DCG, Sartori (Italy)**
Big full bodied wine, bursting with spicy full flavoured fruit and a smooth silky finish.
- 22. Torres Mas La Plana**
Multi award winning wine from the Torres Estate. Intense blackcurrant fruit rounded out by a fine persistent finish with hints of vanilla.



House Wines	Bottle	125ml	250ml	Carafe
12. Art indomita Rose (Chile)	£13	£2.50	£5	£10
13. Parlare Italiano Montepulciano D'Abruzzo (Italy)	£13	£2.50	£5	£10
14. Coldridge Estate Shiraz Cabernet (Aus)	£13	£2.50	£5	£10
15. Art Indomita Merlot (Chile)	£13	£2.50	£5	£10

Birra

- Draught Beer £4
- Bottled Beer £3.5-£4

Spirits

- Spirits £3
- Mixers/ Soft Drinks £2
- Baby Mixers £1.5

Caffé + Té

- Espresso £2.5
- Americano £2.5
- Cappucino £3
- Latte £3
- Tea £2

Liquors £3.5



Sparkling

- 23. Prosecco Spumante Veneto Riondo (Italy)**
Off dry bubbly with delicate pear aromas & peachy overtones

Champagne

- 24. Ayala Cuvee Premium Brut Champagne**
Cream and lemon aromas on the nose. Complex, rich and toasty balance of acidity and richness. £45
- 25. Tsarine Cuvee Premium Rose Champagne**
Draped in silky ruby red, a fine string of bubbles envelopes Tsarine Rose. Aromas of wild strawberry and blackcurrant arouse the senses. £65
- 26. Bollinger Special Cuvee NV Brut**
"I drink it when I'm happy and when I'm sad. Sometimes I drink it when I'm alone. When I have company I consider it obligatory. I try e with it if I'm not hungry and drink it when I am. Otherwise I never touch it, unless when I'm thirsty."
Madame Lily Bollinger £70

Dessert Wine

- 27. Nederburg Noble Late Harvest** £4 glass/ £19.50 Bottle
Aromas of dried apricot and raisins. Overtones of vanilla on the palate. A wonderfully refreshing dessert wine! £4 £19.50